



LEARN MORE AT  
[energystar.gov](http://energystar.gov)

ENERGY STAR®, a U.S. Environmental Protection Agency program, helps us all save money and protect our environment through energy efficient products and practices. For more information, visit [www.energystar.gov](http://www.energystar.gov).

# ENERGY STAR® Energy Efficiency Opportunities for Your Restaurant

## Restaurant Energy Use

Restaurants are extremely energy intensive, using about 5 to 7 times more energy per square foot than other commercial buildings, such as office buildings and retail stores. High-volume quick-service restaurants (QSRs) may even use up to 10 times more energy per square foot than other commercial buildings.

For instance, every year a typical electric deep fat fryer uses more than 18,000 kilowatt-hours (kWh), while the average U.S. household electricity use is approximately 12,000 kWh. No wonder looking beyond the sticker price when replacing old, or buying new, equipment is important for small business operators with commercial or institutional kitchens!

## Choose ENERGY STAR

ENERGY STAR, a voluntary labeling program managed by the U.S. Environmental Protection Agency (EPA), helps small business commercial and institutional kitchen operators save energy and money on utility bills.

**ENERGY STAR Certified Commercial Food Service Equipment:** Whether you're cooking, refrigerating, or holding food, there are significant energy savings to be found in using ENERGY STAR certified models in your small business' commercial or institutional kitchen. When evaluating whether to repair or replace a broken piece of equipment, restaurant owners/operators should consult the product savings calculators found at [www.energystar.gov/cfs](http://www.energystar.gov/cfs).

In addition to purchasing ENERGY STAR certified CFS equipment, the following are cost saving tips for properly maintaining equipment:

**Cut idle time.** Leaving equipment on standby costs money. Implement a startup/shutdown plan to make sure you're using only the equipment that you need, when you need it.

## Restaurants Making a Difference



Shari's Café & Pies, founded in 1978, is a full-service, casual-dining restaurant chain with 98 locations in the Pacific Northwest. When the economic downturn in 2008 caused Shari's to explore new ways of controlling utility costs, they took advantage of ENERGY STAR's resources and audits to help guide them. The **ENERGY STAR Commercial Kitchen Equipment Savings Calculator** helped direct Shari's to the purchase of ENERGY STAR certified appliances including griddles, refrigerators, and freezers. Since 2010, the purchase of ENERGY STAR certified appliances has earned Shari's over \$300,000 in rebates and incentives.

**Maintain and repair.** While a leaky gasket, clogged burner or loose oven-door hinge may not waste much energy, combine all three and suddenly the waste is not so insignificant. Stop waste by staying on top of repairs.

**Kitchen Ventilation.** An unbalanced or poorly designed kitchen exhaust system can allow heat and smoke to spill into your kitchen, spelling trouble for both your kitchen's air quality and for your utility bills.

Spillage leads to a hot, uncomfortable working environment and higher energy bills if you air-condition your kitchen. Cut down on spillage by adding inexpensive side panels to hoods. You can also turn off your exhaust hood when the appliances are off during non-business hours and install a demand-based exhaust control system which uses sensors to monitor your cooking and varies the exhaust fan speed to match your ventilation needs.

## Save Energy. Save Money. Use ENERGY STAR

As a restaurant owner/operator you want to prepare high-quality meals at the lowest possible operating cost. Unfortunately, energy costs continue to rise, making the cost of preparing these meals increasingly expensive.

The good news is that ENERGY STAR certified commercial food service equipment can be a solution for your restaurant. Purchasing ENERGY STAR certified products can save significant amounts of money and energy on electric, gas, water and sewer bills. Benefits of ENERGY STAR certified commercial food service equipment also include higher quality components, shorter cook times, higher production rates, and reduced heat losses. For added savings, many utilities offer rebates across ENERGY STAR's eight CFS equipment categories. The following CFS equipment is ENERGY STAR certified:

- Commercial dishwashers
- Commercial hot food holding cabinets
- Commercial fryers
- Commercial griddles
- Commercial steam cookers
- Commercial ovens
- Commercial refrigerators and freezers
- Commercial ice makers

To keep current on the status of these products, please visit: [www.energystar.gov/cfs](http://www.energystar.gov/cfs).

### Ask us about additional resources, including:

- Product fact sheets
- Business benchmarking
- Equipment webinars
- Technical support
- Financing resources

## ENERGY STAR Resources

**ENERGY STAR Guide for Café's, Restaurants, and Institutional Kitchens:** Whether you own your building or are a tenant, you want cooking and refrigeration equipment, lighting, heating, air-conditioning and other services at the lowest possible cost. See the "RESOURCES" section in the right navigation at: [www.energystar.gov/cfs](http://www.energystar.gov/cfs)

**ENERGY STAR Rebate Finder and Commercial Food Service Incentive Guide:** ENERGY STAR offers two tools to find rebates on products for your small business. The ENERGY STAR rebate finder provides ENERGY STAR utility incentives by zip code or product. The CFS Incentive Guide provides a list of incentives for both ENERGY STAR certified equipment and energy efficient equipment not covered by the ENERGY STAR program.

**ENERGY STAR Small Business Network:** Benefits of joining include free, unbiased technical information and support, a valuable Website, free online training, regular information updates, and public recognition for successful efficiency upgrades. Restaurants that join the Network receive a free monthly update by email that can save them valuable time by highlighting the latest news and information on energy efficiency. To join ENERGY STAR and learn more, visit [www.energystar.gov/smallbiz](http://www.energystar.gov/smallbiz).

**Technical Assistance:** You can email your questions to [energystarsmallbiz@energyandsecurity.com](mailto:energystarsmallbiz@energyandsecurity.com) or can call us toll-free at 1-888 STAR YES (that's 1-888-782-7937) to speak with our energy experts. ENERGY STAR assistance ranges from calculations on energy costs and savings to answering questions about specific technologies.

### Commercial Food Service Equipment Questions

Una Song, EPA, ENERGY STAR Marketing Program Manager, [song.una@epa.gov](mailto:song.una@epa.gov) or [commercialfoodservice@energystar.gov](mailto:commercialfoodservice@energystar.gov)